



BREAKFAST

THE SB BREAKFAST SANDWICH

Two Fried Eggs, Niman Ranch Applewood Smoked Bacon, Roasted Tomatoes, Arugula & Dijon Aioli on Grilled Country Bread with Arugula Salad \$17.25
add avocado \$3

BISTRO BREAKFAST SANDWICH

Two Scrambled Eggs, Niman Ranch Applewood Smoked Bacon, Grafton Cheddar Cheese & Dijon Aioli on a Brioche Bun with Arugula Salad \$17.25
add avocado \$3

THE SWEET BUTTER SCRAMBLE

Three Eggs with Homemade Lime Tortilla Chips, Roasted Cherry Tomatoes & Pepper Jack, with Avocado Slices, Homemade Salsa & Arugula Salad \$16.75

POWER BREAKFAST SCRAMBLE

Egg White Scramble with Spinach, Grilled Chicken Breast, Roasted Cherry Tomatoes, Grilled Asparagus, Feta Cheese and Arugula Salad \$18.50
add avocado \$3
sub Mama Lil's Peppers for tomatoes, no charge

EGGS & WHITE BEANS

Two Sunny Side-Up Eggs, Homemade Cannellini Bean Purée & Roasted Tomatoes, served Open-Faced on Toasted Rustic Millstone Bread with Arugula Salad \$16.75

EGG IN A CUP (M-F UNTIL 11AM ONLY)

Allow 15 Minutes
Egg baked in a ramekin with Mama Lil's Spicy Peppers & Laura Chenel Goat Cheese, with Grilled Country White Bread & Sweet Butter \$13.50

TWO EGG BREAKFAST

With Niman Ranch Applewood Smoked Bacon or Chicken Apple Sausage & Country Toast \$15.95

POACHED EGGS & FINE HERBES TOAST

Two Poached Eggs over Dressed Arugula drizzled with Fines Herbes Oil. Served with Country White Bread Grilled in Fines Herbes Oil \$13.95

THE MATILAJA

Smoked Scottish Salmon, Red Onion, Cucumber, Caper Berries & Boursin, with Millstone Bread \$20.25

MIA'S BREAKFAST

Two Eggs, Two Buttermilk Pancakes with Sweet Butter & Pure Maple Syrup, & Two Strips of Niman Ranch Applewood Smoked Bacon or Two Chicken Apple Sausages \$17.95
sub blueberry buttermilk pancakes \$2.50
sub banana nutella pancakes \$3.50

BUTTERMILK FRIED CHICKEN & WAFFLES

Buttermilk Fried Mary's Chicken and Our Belgian Waffle, with Melted Sweet Butter & Pure Maple Syrup \$17.95

PANCAKE BREAKFAST

Three Buttermilk Pancakes with Sweet Butter & Pure Maple Syrup \$15.75
sub blueberry buttermilk pancakes \$2.50
sub banana nutella pancakes \$3.50

SUNRISE KID'S BREAKFAST

Two Buttermilk Pancakes with Sweet Butter & Pure Maple Syrup with Strawberries, Blueberries & Blackberries \$14.75

BELGIAN WAFFLE WITH SWEET BUTTER AND PURE MAPLE SYRUP

add seasonal berries \$3.95

BRIOCHE FRENCH TOAST

With Fresh Seasonal Berries & Confectioner's Sugar, with Sweet Butter & Pure Maple Syrup \$16.95

SWEET BUTTER PARFAIT

Our Granola with Seasonal Berries, Savannah Bee Honey, Fresh Mint & Whole Milk Yogurt \$13.95

SB HOMEMADE GRANOLA & BERRIES WITH MILK

\$12.95
oat, soy, or almond milk, add \$2.50

PORRIDGE^V (DAILY UNTIL 11:00 AM ONLY)

McCann's Steel Cut Oatmeal, Brown Sugar & a Dash of Cinnamon \$10.95
add: seasonal berries \$3.95 * candied pecans \$2.95
bananas \$2.50 * dried cranberries \$2.50

FILET MIGNON BREAKFAST BURRITO

Creekstone Farms Beef Filet Mignon, Scrambled Eggs, Pepper Jack Cheese & Potatoes in a Flour Tortilla, with Pico de Gallo & Guacamole \$20.25
sub whole wheat tortilla \$2

THE SB BREAKFAST BURRITO

Chicken Apple Sausage, Scrambled Eggs, Pepper Jack Cheese, Potatoes, Pico de Gallo & Guacamole in a Flour Tortilla \$19.50
sub whole wheat tortilla \$2

CROQUE MADAME (UNTIL 3PM ONLY)

Allow 15 Minutes
Grilled French Ham, Gruyere & Dijon Mustard on Pain de Mie, Topped with Béchamel & Sunny Side-Up Egg with Arugula Salad \$18.50

CHILAQUILES

Vegan. Soy Chorizo, Black Beans, Homemade Lime Tortilla Chips sautéed in Homemade Salsa Roja, topped with Homemade Vegan Cashew Crema, Green Onions, Avocado & Pico de Gallo \$16.95
add sunny-side up egg \$2.75

EMMA'S AVOCADO TOAST

Smashed Avocado, Lemon Juice, Monini Olive Oil, Fleur del Sel, Crushed Red Peppers on Toasted Rustic Millstone Bread \$12.95
add fried or sunny-side up egg \$2.75

OMELETTES (WITH MIXED GREENS & TOAST)

\$18.50

Laura Chenel Goat Cheese & Fines Herbes

French Ham & Gruyere

Grilled Zucchini, Asparagus, Corn & Roasted Cherry Tomatoes

SB Power Omelette – Spinach, Mama Lil's Peppers & Egg Whites

Fingerling Potatoes, Caramelized Onions, Applewood Smoked Bacon & Gruyere
all omelettes: sub egg whites \$2.50

BRUNCH SPECIALS

AVAILABLE ON WEEKENDS & HOLIDAYS ONLY

COUNTRY BREAKFAST

Fluffy Homemade Biscuits with Our Sausage Gravy, with your choice of:

Two Eggs \$16.95
-or-
Buttermilk Fried Chicken Tenders \$18.50

EGGS BENEDICT

Call for weekly Benedict(s) mp

HOMEMADE HERB PORK SAUSAGE PATTIES \$7.50

BISCUITS & GRAVY \$10.95

BISCUITS WITH SWEET BUTTER & STRAWBERRY JAM \$7.25

KIDS MENU

GRILLED NUTELLA OR PB&J SANDWICH

On Pain de Mie dusted with Confectioner's Sugar \$10.75
add strawberries \$3.95 * add banana \$2

SLIDERS

2 Sliders with Ketchup and Shoestring Fries \$11.95

GRILLED CHEESE

Pain de Mie, Tillamook Cheese & Shoestring Fries \$10.95

QUESADILLA

Flour Tortilla with Mozzarella and Tillamook Cheddar, with Shoestring Fries \$10.95
sub whole wheat tortilla \$2

BREAKFAST SIDES

NIMAN RANCH APPLEWOOD SMOKED BACON \$6.50

CHICKEN & APPLE SAUSAGE \$6.50

OUR BREAKFAST POTATOES WITH ONIONS & BELL PEPPERS^V \$6.50

FRESH FRUIT^V \$6.50

FRESH BERRIES^V \$7.25

COFFEE BAR

LATTE	\$5.95	BREWED COFFEE	\$4.25
CAPPUCCINO	\$5.75	COLD BREW	\$5.50
MATCHA	\$8.25	HOT CHOCOLATE	\$5.95
LAVENDER MATCHA	\$8.95	CHAGACCINO	\$9.50
MOCHA	\$6.95	MATCHA LEMONADE	\$6.95
HOUSE CHAI	\$6.95	SB PINK LEMONADE	\$4.50
ICED EINSPÄNNER	\$6.95	ICED TEA	\$4.50
AMERICANO	\$4.95	ARNOLD PALMER	\$4.50
ORGANIC HOT TEA	\$4.95	FRESH SQUEEZED OJ	\$6.50
ESPRESSO	\$3.95	MACCHIATO	\$4.50
OAT • ALMOND • SOY	\$9.5	VANILLA • CARAMEL LAVENDER • ROSE	\$9.5

Sweet Butter always uses the finest ingredients when preparing all menu items. Our turkey is roasted in house and is free range and nitrate free. Our ground beef and tenderloin are grass fed.

Our chicken is free range and antibiotic free, and our bacon is nitrate free. SB's salad dressings, dips and spreads are all made in house and prepared without any preservatives.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

V = Vegan



SANDWICHES & WRAPS

HOUSE ROASTED TURKEY & DALMATIA FIG JAM

Grilled with St. Agur Bleu Cheese & Mozzarella on a Rustic Millstone Bread with Arugula Salad \$16.95

HOUSE ROASTED TURKEY & GUAC

With Pepper Jack & Heirloom Tomatoes on Ciabatta with our Homemade Lime Tortilla Chips and Salsa Roja \$17.95

TURKEY GRUYERE

With Heirloom Tomatoes, Little Gems Lettuce, Mayo & Whole Grain Mustard on Country White Bread with Mixed Greens Salad \$17.50

½ SANDWICH WITH A CUP OF SOUP

BLT or Turkey Gruyere or Turkey Fig or Egg Salad or Yoga, with Mixed Greens Salad \$17.50

CURRIED CHICKEN SALAD

Chicken, Celery, Red Onion, Fuji Apples & Light Yogurt Dressing on Rustic Millstone with Mixed Greens Salad \$16.75

EGG SALAD

Tarragon, Cornichons, Red Onion, Arugula, & Dijon Aioli on Toasted Country Bread with Arugula Salad \$16.25

ITALIAN TUNA

Red Onion, Parsley, White Beans dressed with Our Vinaigrette & just a touch of Mayo with Kalamata Olive Tapenade, Arugula & Roasted Cherry Tomatoes on Ciabatta with Arugula Salad \$18.75

ITALIAN TUNA MELT

Our Italian Tuna Salad with Roasted Cherry Tomatoes, Grafton Cheddar & Dijon Aioli on Country White Bread with Shoestring Fries \$18.75

SPICY BBQ FRIED CHICKEN WRAP

Napa & Red Cabbage, Scallions, Cilantro, Jalapeños, Shredded Carrots, Our Chipotle Dressing & BBQ Sauce in a Flour Tortilla with Shoestring Fries \$19.50
sub whole wheat tortilla \$2

BUFFALO FRIED CHICKEN WRAP

Napa & Red Cabbage, Carrots, Cherry Tomatoes, Celery, Ranch and Homemade Buffalo Sauce & a side of St. Agur Bleu Cheese Dip in a Flour Tortilla with Our Homemade Potato Chips \$19.50
sub whole wheat tortilla \$2

LESLIE'S FRIED CHICKEN SANDWICH

Buttermilk Fried Chicken Breast with Heirloom Tomatoes, Shredded Lettuce, Onions & Homemade Honey Mustard on Brioche with Shoestring Fries \$20.25

CHICKEN PAILLARD

Grilled Rosemary Chicken Breast with Laura Chenel Goat Cheese, Dressed Arugula & Dijon Aioli on Brioche Bun with Shoestring Fries \$17.75

SWEET BUTTER BLT

Niman Ranch Applewood Smoked Bacon, Heirloom Tomato, Little Gems & Dijon Aioli on Country Bread with Shoestring Fries \$17.50
add grilled chicken breast \$8 * add avocado \$3

CROQUE MONSIEUR (UNTIL 3PM ONLY)

Allow 15 Minutes
Grilled French Ham & Gruyere with Dijon Mustard & Béchamel on Pain de Mie with Arugula Salad \$17.75

SB GRILLED CHEESE

Grafton Cheddar, Roasted Cherry Tomatoes & Basil Aioli on Rustic Millstone with Shoestring Fries \$16.75

SALADS

ADD CHICKEN \$8 • ADD SALMON \$12 • ADD STEAK \$14

MIXED GREENS WITH FUJI APPLES

With Montchèvre Goat Cheese, Dried Cranberries & SB's Candied Pecans with Our Dijon Vinaigrette \$17.50
add chicken \$8

COBB SALAD

Chopped Chicken, Romaine, Hard Boiled Egg, Niman Ranch Applewood Smoked Bacon, Tomatoes & Point Reyes Bleu Cheese with Homemade Ranch or Dijon Vinaigrette \$20.25
add avocado \$3

THE CHINESE CHICKEN

Pulled Chicken, Napa & Red Cabbage, Carrots, Scallions, Peanuts & Fried Won Ton Crisps with Our Creamy Asian Dressing \$18.50

SOUTHERN FRIED CHICKEN SALAD

Buttermilk Fried Mary's Chicken, Romaine, Tomatoes, Black Beans, Grilled Corn with Our Homemade Ranch Dressing & BBQ Sauce \$18.25

TUNA NIÇOISE

Italian Tuna, Mixed Greens, Cherry Tomatoes, Fingerling Potatoes, Green Beans, Kalamata Olives & Hard Boiled Eggs with Dijon Vinaigrette or Lemon Dressing \$20.25

SOUTH OF THE BOULEVARD

Chopped Grilled Chicken, Romaine, Black Beans, Cherry Tomatoes, Grilled Corn, Avocado, Cotija Cheese & Tortilla Strips with Our Chipotle Dressing \$18.50

GRILLED VEGETABLE SALAD

With Laura Chenel Goat Cheese, Mixed Greens, Asparagus, Corn, Zucchini, Cherry Tomatoes & Avocado with Our Dijon Vinaigrette \$18.25
add chicken \$8
add grilled atlantic salmon \$12

TRUFFLE FILET MIGNON SANDWICH

Filet Mignon, Truffle Aioli, Gruyere, Caramelized Onions & Arugula on Rustic Millstone with Homemade Potato Chips \$21.50

TRIO OF SLIDERS

Certified Angus Beef with Our Thousand Island, Shredded Lettuce, Grafton Cheddar, Sliced Tomatoes, Pickles & Red Onions on Brioche Bun with Shoestring Fries \$20.50

THE SB VEGGIE BURGER

Homemade Vegan Patty with Lettuce, Tomato, Gruyere Cheese, Onions, Avocado & Chipotle Vegenaise on a Brioche Bun & Shoestring Fries \$17.75

THE CAPRESE

Fresh Mozzarella, Heirloom Tomatoes & Fresh Basil topped with Extra Virgin Olive Oil, Fleur de Sel, Fresh Ground Pepper & Basil Aioli on Ciabatta with Arugula Salad \$16.75
add grilled chicken breast \$8

QUESADILLA

Flour Tortilla with Pepper Jack Cheese & Scallions, served with Our Guacamole & Lime Tortilla Chips, Pico de Gallo & Sour Cream \$16.50
add chicken \$8

SPICY VEGGIE WRAP^V

Homemade Black Bean Hummus, Avocado, Carrots, Radishes, Yellow Peppers, Romaine, Red Onions, Edamame, Cucumber, Sprouts & Chipotle Vegenaise in a Whole Wheat Tortilla with Our Homemade Potato Chips \$16.50

THE YOGA^V

Homemade Cannelini Bean Purée, Roasted Cherry Tomatoes & Dressed Arugula on Rustic Millstone with Arugula Salad \$15.75
add avocado \$3

SB KALE CHOPPED SALAD

Sopressatta Salami or Grilled Chicken, Kale, Provolone, Garbanzos, Roasted Red Peppers, Celery, Red Onions & Pepperoncini with Our Italian Balsamic Vinaigrette \$19.50

GREEK SALAD

Chopped Romaine, Parsley, Mint, Tomatoes, Feta Cheese, Persian Cucumbers, Kalamata Olives, Red Onion with Our Lemon Vinaigrette, with a side of our Hummus & Grilled Pita \$17.50
add chicken \$8

GODDESS SALAD

Romaine Lettuce, Cucumbers, Radicchio, Red Onions, Tomato, Avocado, Cannelini Beans, Goat Cheese with Our Green Goddess Dressing \$17.25

VEGAN GODDESS SALAD^V

Romaine Lettuce, Cucumbers, Radicchio, Red Onions, Tomato, Avocado, Cannelini Beans, with Our Vegan Ranch Dressing \$16.95

SMALL PLATES

SB'S FAMOUS MAC N' CHEESE

Allow 15 Minutes
A Savory Blend of Cheeses with a Crispy Panko Topping \$10.95

SB'S HOT CHEESY ARTICHOKE DIP

Allow 15 Minutes
A blend of Artichokes, Parmesan and Garlic Aioli with Homemade Tortilla Chips \$11.95

BUTTERMILK FRIED MARY'S CHICKEN TENDERS

With Our Ranch Dip & Shoestring Fries \$16.75

EMMA'S AVOCADO TOAST^V

Smashed Avocado, Lemon Juice, Monini Olive Oil, Fleur del Sel, Crushed Red Peppers on Toasted Rustic Millstone Bread \$12.95
add fried or sunny-side up egg \$2.75

BAGUETTE WITH VERMONT BUTTER & FIG JAM

Toasted Baguette served with Salted Vermont Creamery Butter & Dalmatia Fig Jam \$9.25
add St. Agur bleu cheese \$3.50

LUNCH SIDES

HOMEMADE LIME TORTILLA CHIPS WITH GUACAMOLE^V \$10.75
GRILLED PITA & HOMEMADE HUMMUS^V \$7.95
SHOESTRING FRIES WITH KETCHUP^V \$7.25
ARUGULA SALAD WITH LEMON DRESSING^V \$5.95
GRILLED CHICKEN BREAST \$8.00

HOMEMADE SOUPS OF THE DAY

(AVAILABLE AT 11AM)

SPECIALTY SOUP^V Cup: \$6.50 Bowl \$8.50
VEGAN SOUP^V

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COFFEE

HOT				COLD					
LATTE	5.95	6.95	ESPRESSO	3.95	ICED LATTE	5.95	6.95	ANGELINO	6.95
MOCHA	6.95	7.95	MACCHIATO	4.50	ICED MOCHA	6.95	7.95	ICED MATCHA	8.25
HOUSE CHAI	6.95	7.95	HOT CHOCOLATE	5.95	COLD BREW	5.50	6.50	ICED CHAGACCINO	9.50
CAPPUCCINO	5.75	6.75	CHAGACCINO	9.50	ICED CHAI	6.95	7.95	FRESH SQUEEZED	6.50
BREWED COFFEE	4.25	5.25	MATCHA	8.25	SB PINK	4.50	5.50	OJ	
AMERICANO	4.95	5.95			LEMONADE			MATCHA	6.95
ORGANIC HOT TEA	4.95				ARNOLD PALMER	4.50	5.50	LEMONADE	
Earl Grey + English Breakfast + King Crimson					ICED TEA	4.50	5.50	ICED EINSPÄNNER	6.95
Green Jasmine + Moroccan Mint + Herbal 333								MATCHASPÄNNER	8.95

MILK ALTERNATIVES	HOMEMADE SYRUPS
OAT MILK .95 • ALMOND MILK .95 • SOY MILK .95	VANILLA .95 • CARAMEL .95 LAVENDER .95 • ROSE .95

WINE BAR

SPARKLING		
	GLASS	BOTTLE
MIMOSA Masia Salat Organic Cava & Fresh Squeezed Orange Juice	13	46
NV BRUT CAVA Joseph Masachs La Mas Fi Catalonia, Spain White Flowers, Citrus, Fresh Stone Fruit	12	44
CAPPELLETTI SPRITZ Cava Sparkling Wine, Cappelletti Aperitivo, Lemon Rounds, Ice & A Straw	14	

ROSÉ • ORANGE		
	GLASS	BOTTLE
ROSÉ Chateau Pas du Cerf, 2021 Provence, France Bush Peach, Summer Flowers, Redcurrant	16	62
ORANGE WINE Vincent, 2020 Pinot Gris Willamette Valley, Oregon Funky Earthiness, Apple Skin, Pear	18	54

WHITE		
	GLASS	BOTTLE
SAUVIGNON BLANC Expression, Francois-Xavier Barc Loire Valley, France White Flowers, White Grapefruit, Gooseberries	12	44
CHARDONNAY Aether, 2018 Santa Maria Valley, California Lemon Curd, Melon, Brioche	16	59

RED		
	GLASS	BOTTLE
PINOT NOIR Dave Hill, 2021 Estate Willamette Valley, Oregon Red Currant, Raspberry, Sweet Cream, Thyme	13	48
CABERNET SAUVIGNON Miro Cellars, 2021 Sonoma County, California Dark Cherry, Plums and Wild Blackberry	18	68

BEER

GRUPO MODELO Especial (México)	6	BRUT CIDER Clos Normand Brut Cider 750ML (France)	16
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DRINK SPECIALS

CAPPELLETTI SPRITZ

Sparkling Wine, Cappelletti Aperitivo, Lemon Slices
\$14

LAVENDER MATCHA

Organic Ceremonial Grade Matcha, Homemade
Lavender Syrup & Oat Milk. Served
Hot or Iced
\$8.95

ICED EINSPÄNNER

Espresso, Dark Chocolate, Cinnamon, Nutmeg, Maldon Sea Salt,
Homemade Caramel, Homemade Whipped Cream,
Whole Milk
\$6.95
Matchaspänner: Sub Matcha for Espresso \$2

ROSE LATTE

Intelligentsia Black Cat Espresso, Homemade
Rose Syrup, Dried Rose Petals & Whole Milk.
Served Hot or Iced
\$6.95

MATCHA LEMONADE

Organic Ceremonial Grade Matcha over Sweet
Butter's Homemade Pink Lemonade, with Ice
\$6.95